



WILD TURKEY TETRAZZINI

½ lb. sliced mushrooms (approx. 3 c.)
1 Tbsp. butter
1 Tbsp. cornstarch
½ tsp. salt

½ tsp. coarse black pepper	1 green or sweet red pepper, diced
2 c. skim milk	2 c. cooked turkey, cubed (½ lb.)
2 chicken bouillon cubes	½ lb. spaghetti, cooked al dente
4 Tbsp. Worcestershire sauce	
½ c. shredded cheddar cheese	
⅓ c. sliced scallions	
¼ c. Parmesan cheese	

**Now We're
Cookin'!**
with
Martha Daniels

In heavy skillet over medium heat, saute mushrooms in butter until tender. Stir in salt/pepper.

Use portion of milk to dissolve cornstarch, then add remaining milk and cornstarch mixture, stirring constantly. Add Worcestershire sauce & bouillon & simmer until somewhat thickened. Add cheese, pepper and scallions to sauce.

Toss turkey & spaghetti in large saucepan, then add sauce, stirring well. Pour into greased 2-quart shallow casserole or baking dish. Sprinkle top w/ Parmesan and bake at 350E for about 20 minutes or until heated through.